



CONSUMER PROTECTION PROGRAM
RETAIL FOOD INSPECTION REPORT
San Francisco Department of Public Health
Environmental Health Branch
www.sfdph.org/dph/eh
415-252-3800

Date	08/13/2025
Time In	10:00 AM
Time Out	11:00 AM
Inspection Type	Routine
Reinspection Date	

Facility Name (DBA) STANFORD HOTEL			
Facility Address 250 KEARNY ST SAN FRANCISCO CA 94108-4518			
Owner 250 KEARNY STREET LLC		Certified Food Safety Manager Erica Corte	Expiration Date 02/13/2028
Business Email	Business Phone	License Certificate 20121530156	Expiration Date 03/31/2026

FACILITY STATUS
PASS
CONDITIONAL PASS
CLOSURE

The violations indicated below are California Retail Food Code violations and must be corrected.
Reinspection Fee Applicable for Major violations

OUT = Not in compliance							MAJ = Major violation		MIN = Minor violation		COS = Corrected on site		NO = Not Observed		NA = Not Applicable			
CRITICAL RISK FACTORS							GOOD RETAIL PRACTICES											
							SUPERVISION							OUT	COS			
EMPLOYEE HEALTH, HYGIENE, & KNOWLEDGE							MAJ	MIN	COS	NO	NA	24	Person in charge present and performs duties					
1a	Demonstration of Knowledge											25	Personal cleanliness and hair restraints					
1b	Food Safety Manager Certification and Food Handler Card											GENERAL FOOD SAFETY REQUIREMENTS						
2	Communicable disease; reporting, restrictions & exclusions											26	Approved thawing methods in use					
3	No discharge from eyes, nose and mouth											27	Food separated and protected					
4	Proper eating, tasting, drinking or tobacco use											28	Washing fruits and vegetables					
PREVENTION OF CONTAMINATION BY HANDS												29	Toxic substances properly identified, stored and used					
5	Hands clean and properly washed; proper glove use											FOOD STORAGE/DISPLAY/SERVICE						
6	Adequate hand washing facilities; supplied and accessible											30	Food storage; food storage containers identified					
TIME AND TEMPERATURE RELATIONSHIP												31	Consumer self service					
7	Proper hot and cold holding temperatures											32	Food properly labeled & honestly presented					
8	Time as a public health control; procedures & records											EQUIPMENT/ UTENSILS/LINENS						
9	Proper cooling methods											33	Nonfood contact surfaces clean					
10	Proper cooking time and temperature											34	Warewash facilities: installed, maintained, used; test strips					
11	Proper reheating for hot holding											35	Equipment approved; clean; installed; good repair; capacity					
PROTECTION FROM CONTAMINATION												36	Equipment, utensils and linens: storage and use					
12	Returned and re-service of food											37	Adequate ventilation and lighting; designated areas, use					
13	Food in good condition, safe, and unadulterated											38	Thermometers provided and accurate					
14	Food contact surfaces: clean and sanitized											39	Wiping cloths; properly used and stored					
FOOD FROM APPROVED SOURCES												PHYSICAL FACILITIES						
15	Food from Approved Source											40	Plumbing; proper backflow devices			✕	✕	
16	Compliance with shell stock tags, condition, display										✕	41	Refuse properly disposed & area maintained					
17	Compliance with Gulf Oyster Regulations										✕	42	Toilet facilities: facilities properly maintained					
ADDITIONAL CRITICAL RISK FACTORS												43	Premises; personal/cleaning items; vermin proofing					
18	Compliance with variance, specialized processes & HACCP										✕	44	Floors, walls and ceiling: built, maintained and clean					
19	Consumer advisory provided for raw or undercooked foods										✕	45	No unapproved living or sleeping quarters					
20	Licensed health care facilities/public & private schools: prohibited foods not offered										✕	SIGNS/REQUIREMENTS						
21	Hot and cold running water available											46	Signs posted; last inspection report available					
22	Sewage and wastewater properly disposed											47	Valid Permit & License Certificate available					
23	No insects, rodents, birds or nonservice animals							✕	✕			48	Plan Review					

COMPLIANCE & ENFORCEMENT			
Permit Suspension The permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice to show cause of why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.	Notice of Abatement Conference Issued / Citation Issued		Unpermitted Food Facility
	Voluntary Condemnation & Destruction		Documents or Referral Required
	Samples / Impoundment / Embargo		Reinspection Fee Applicable

SIGNATURES OF ACKNOWLEDGMENT			
Inspector (REHS) Alyssa Manzano	Inspector Phone (415) 252-3980	Inspector Email alyssa.manzano@sfdph.org	Inspector Signature
Received by (Print name) Joy Blackxwellg		Received by Signature 	



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23 - NO INSECTS, RODENTS, BIRDS OR NONSERVICE ANIMALS (CORRECTED ON SITE)

Corrective Action: Eliminate the infestation/activity of cockroaches/rodents/flies/vermin from the food facility by using only approved methods. Remove all evidence of the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds and vermin including, but not limited to, rodents and insects.

Observation: Observed one dead rodent in cabinet underneath the water dispenser in kitchen.

No other evidence of rodent activity found. Pest control company onsite at time of inspection. Per PIC, the facility is serviced once a week.

COS: rodent was removed and affected area was cleaned and sanitized at time of inspection

Continue routine licensed pest control services and vermin proofing.

California Retail Food Code: 114259, 114259.1, 114259.4, 114259.5

40 - PLUMBING; PROPER BACKFLOW DEVICES (CORRECTED ON SITE)

Corrective Action: Protect the potable water supply with a backflow protection device, as required by applicable plumbing codes. All plumbing, plumbing fixtures, and grease interceptors shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose.

Observation: Observed two sinks in kitchen to not be draining at time of inspection.

COS: sinks were repaired and able to drain

California Retail Food Code: 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

- NOTES

Observation:

- all cold holding measure 41F or below
- all hot holding measured 135F or above
- temperature logs available onsite
- hot water measured 100F at hand sink

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